



## STRAWBERRY AND PINEAPPLE CRUMBLE PANNA COTTA

### INGREDIENTS

PANNA COTTA MIX  
LIQUID CREAM 35% FAT  
MILK  
PASTA AROMATIZZANTE FRAGOLA

g 130-150  
g 500  
g 500  
g 70

### PREPARATION

Boil milk in a small pot, add PANNA COTTA MIX and mix well with a whisk or immersion mixer to avoid the formation of lumps.  
Add cold cream (5°C) and mix.  
Add JOYPASTE PASTRY STRAWBERRY and mix

### STEP 2

#### INGREDIENTS

FRUTTIDOR ANANAS

To Taste

### STEP 3

#### INGREDIENTS

GRANELLA DI BISCOTTO

To Taste

### FINAL COMPOSITION

Pour the mixture in glasses filling them by 1/3 and let them cool in a refrigerator for at least 4 hours.

Place a layer of about 1 centimetre of FRUTTIDOR PINEAPPLE and decorate the surface with CRUMBLE GRANULES or BISCUIT GRANULES.

